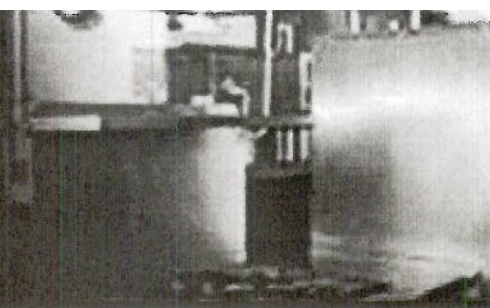




# Fact Sheet



The facts detailed below provide a snapshot of LASD's Food Services Unit (FSU)

## Did you know...?

- In May 2015 FSU produces 71,017 meals each day.
  - 806 = Correctional Treatment Center
  - 3,748 = Ranch Kitchen Facility
  - 8,628 = Century Regional Detention Facility
  - 11,770 = Twin Towers Correctional Facility
  - 21,585 = North County Correctional Facility
  - 24,480 = Men's Central Jail
- FSU produces 4,500 meals each day for the 48 courts within Los Angeles County; 4,200 meals daily for the inmates who are processed in and out of the Inmate Reception Center; for inmates with medical conditions and religious restrictions, FSU produces and individually labels 5,500 medical and religious diet meals daily.
- FSU delivers 3,200 meals daily to the 22 patrol stations throughout the County of Los Angeles.
- Inmate meals include two cold meals and one hot meal.
- FSU is responsible for providing emergency food to all field personnel during emergencies.
- Religious Diets include Vegetarian, Kosher, and Halal meals.

## To produce this much food it takes...

- FSU has 254 paid positions. They operate 24/7 at 7 kitchens throughout the County of Los Angeles.
- Inmate meals are designed by our 5 Registered Dietitians meet and exceed CCR Title 15 & 22 requirements.

## Food Consumption:

- 15,901,700 cartons of milk served annually (enough to fill more than one Olympic size swimming pool).
- 9,720,900 cartons of orange juice per year.
- 42,000,000 slices of bread per year
- 13,747,200 ounces of peanut butter per year.
- 10,840,000 of 1 ounces of jelly per year.
- 65,500 pounds of American cheese.
- 450,100 pounds of ground chicken yearly.
- 911,500 pounds of low sodium lunch meat.

## Innovative expansion as part of the Sheriff's Vision...

- A Cook/Chill Process of making food to save money, provides emergency food supplies, and produce a standardized quality product.
- Automating the entire FSU with a computer software system called Computrition, for operational efficiency.
- Credential managers as Certified Correctional Food System Managers and Food Safety Managers' Certification. Provides inmates workers with ANSI Food Handlers' Certificates.
- Expanding FSU to other Los Angeles County City Agencies, including 30 City Jails and a County School.
- Average inmate meal cost based on a six week menu cycle, Breakfast, Lunch and Dinner - \$2.75 per inmate per day



## **Title 15- Effective 9/2012**

### **§ 1083. Limitations on Disciplinary Actions.**

The Penal Code and the State Constitution expressly prohibit all cruel and unusual punishment. Additionally, there shall be the following limitations:

- (a) If an inmate is on disciplinary isolation status for 30 consecutive days there shall be a review by the facility manager before the disciplinary isolation status is continued. This review shall include a consultation with health care staff. Such reviews shall continue at least every fifteen days thereafter until the disciplinary status has ended. This review shall be documented.
- (b) The disciplinary isolation cells or cell shall have the minimum furnishings and space specified in Title 24, Part 2, 1231.2.6 and 2.7. Occupants shall be issued clothing and bedding as specified in Articles 13 and 14 of these regulations and shall not be deprived of them through any portion of the day except that those inmates who engage in the destruction of bedding or clothing may be deprived of such articles. The decision to deprive inmates of such articles of clothing and bedding shall be reviewed by the facility manager or designee during each 24 hour period.
- (c) Penal Code Section 4019.5 expressly prohibits the delegation of authority to any inmate or group of inmates to exercise the right of punishment over any other inmate or group of inmates.
- (d) In no case shall a safety cell, as specified in Title 24, Part 2, 1231.2.5, or any restraint device be used for disciplinary purposes.
- (e) No inmate may be deprived of the implements necessary to maintain an acceptable level of personal hygiene as specified in Section 1265 of these regulations.
- (f) Food shall not be withheld as a disciplinary measure.
- (g) The disciplinary isolation diet described in section 1247 of these regulations shall only be utilized for major violations of institutional rules.
  - (1) In addition to the provisions of Section 1247, the facility manager shall approve the initial placement on the disciplinary isolation diet and ensure that medical staff is notified.
  - (2) In consultation with medical care staff, the facility manager shall approve any continuation on that diet every 72 hours after the initial placement.
- (h) Correspondence privileges shall not be withheld except in cases where the inmate has violated correspondence regulations, in which case correspondence may be suspended for no longer than 72 hours, without the review and approval of the facility manager.
- (i) In no case shall access to courts and legal counsel be suspended as a disciplinary measure.

NOTE: Authority cited: Sections 6024 and 6030, Penal Code. Reference: Section 6030, Penal Code

### **§ 1247. Disciplinary Isolation Diet.**

- (a) A disciplinary isolation diet which is nutritionally balanced may be served to an inmate. No inmate receiving a prescribed medical diet is to be placed on a disciplinary isolation diet without review by the responsible physician or pursuant to a written plan approved by the physician. Such a diet shall be served twice in each 24 hour period and shall consist of one-half of the loaf (or a minimum of 19 oz. cooked loaf) described below or other equally nutritious diet, along with two slices of whole wheat bread and at least one quart of drinking water if the cell does not have a water supply. The use of disciplinary isolation diet shall constitute an exception to the three-meal-a-day standard. Should a facility administrator wish to provide an alternate disciplinary diet, such a diet shall be submitted to the Board for approval.
- (b) The disciplinary diet loaf shall consist of the following:
  - 2-1/2 oz. nonfat dry milk
  - 4-1/2 oz. raw grated potato

3 oz. raw carrots, chopped or grated fine  
1-1/2 oz. tomato juice or puree  
4-1/2 oz. raw cabbage, chopped fine  
7 oz. lean ground beef, turkey or rehydrated, canned, or frozen Textured Vegetable Protein (TVP)  
2-1/2 fl. oz. oil  
1-1/2 oz. whole wheat flour  
1/4 tsp. salt  
4 tsp. raw onion, chopped  
1 egg  
6 oz. dry red beans, pre-cooked before baking (or 16 oz. canned or cooked red kidney beans)  
4 tsp. chili powder  
Shape into a loaf and bake at 350-375 degrees for 50-70 minutes.

Note: Authority cited: Section 6030, Penal Code. Reference: Section 6030, Penal Code. *2010 Adult Title 15 Regulations*  
Effective 9/2012 60 v.12/2012